



# SAVORY DUTCH BABY

with Prosciutto, Mozzarella & Arugula

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | ½ Cup  
Flour  
Contains: Wheat



1½ TBSP | 1½ TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Eggs  
Contains: Eggs



6.75 oz | 6.75 oz  
Milk  
Contains: Milk



4 oz | 4 oz  
Fresh Mozzarella  
Cheese  
Contains: Milk



2 oz | 2 oz  
Prosciutto



2 oz | 2 oz  
Arugula



5 tsp | 5 tsp  
Balsamic Glaze



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HELLO

DUTCH BABY

A turn in the oven helps this giant pancake reach puffed-up perfection.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 410



## TIMED TOPPER

Wait until just before serving to top your Dutch baby with arugula—it's a delicate green that can easily wilt if left on a hot surface for too long. Wilting won't change the flavor, but we prefer our toppings crisp and fresh!

## BUST OUT

- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Medium pan
- Medium bowl

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



## 1 START PREP & MIX BATTER

- Adjust rack to middle position and preheat oven to 425 degrees. Allow ingredients to come to room temperature. **Wash and dry produce.**
- In a large bowl, whisk together **half the sour cream, two eggs\***, **½ cup flour**, **¼ cup milk**, and a **big pinch of salt** until smooth (for 4 servings, use all the sour cream, three eggs, ½ cup flour, and ½ cup milk; save remaining egg for another use). (Be sure to measure the milk—we sent more.)



## 3 FINISH PREP & MAKE SALAD

- While Dutch baby bakes, dice **half the mozzarella** (all the mozzarella for 4 servings) into ½-inch pieces. Roughly tear **half the prosciutto** (all the prosciutto for 4) into thirds (it's OK if the pieces aren't perfect—it looks better that way!). **TIP: Save any remaining mozzarella and prosciutto for another use.**
- When Dutch baby has about 2 minutes left, in a medium bowl, toss **arugula** and half the diced mozzarella with a **large drizzle of olive oil**.



## 2 BAKE DUTCH BABY

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium ovenproof pan. Once oven is preheated, place pan on middle rack; heat until butter melts and starts to bubble. **TIP: Watch carefully to avoid burning.**
- Once butter has melted, remove pan from oven and carefully swirl once to evenly coat bottom; pour in **batter**. Bake on middle rack until puffed and golden, 20-25 minutes.



## 4 FINISH & SERVE

- Top **Dutch baby** with as much **arugula salad**, **torn prosciutto**, and **remaining diced mozzarella** as you like. Season with **pepper** and drizzle with **balsamic glaze**.
- Serve family style directly from pan (or cut into wedges and divide between plates).